

# Rappie Pie



**Total:** 4 hr 15 min  
**Prep:** 45 min  
**Cook:** 3 hr 30 min  
**Yield:** 12 servings  
**Level:** Intermediate

## Ingredients

- 2 (3 pound) fryer chickens, cut into 8 pieces
- 3 onions, unpeeled and chopped
- 2 carrots, peeled
- 2 celery stalks
- 1 onion, peeled and chopped
- Salt and pepper
- 30 pounds potatoes, peeled
- 1/2 pound salt pork, sliced into 1/4-inch slices

## Directions

Preheat oven to 375 degrees F.

In a roasting pan, roast chicken pieces until golden brown, approximately 1 hour. Remove chicken from the pan and set aside. Deglaze pan with approximately 1 cup of water by scraping the bottom of the pan with a wooden spoon to lift up the brown bits. Transfer liquid to a large stockpot. Once chicken has cooled, separate the meat from the skin and bone and set aside in a bowl. Add bone and skin to stockpot. Pour 2 gallons water into the pot along with unpeeled onions, carrots, and celery. Bring to a boil, reduce the heat and let simmer for 2 hours, covered. Drain fat, bones, and vegetables with cone strainer from the broth into a bowl and return strained broth to stockpot. Add peeled onion, salt, and pepper, to taste. Simmer for another 30 minutes or until onions are tender. Keep warm.

Grate potatoes with either a hand grater or juice extractor. Measuring 2 cups at a time, scoop potato mush into cheesecloth and squeeze until all the liquid is removed. Do not discard liquid until measured for its volume. Place potato pulp into a large mixing bowl, while slowly stirring with a wooden spoon, add hot chicken broth measured to the same volume as the discarded potato starch liquid. Potato mixture consistency is correct when the wooden spoon just slightly falls over when made to stand up in the mix. Season with salt and pepper, to taste.

Preheat oven to 350 degrees F.

In a saute pan, fry the salt pork just to render the fat, remove salt pork, and set aside. Add the rendered fat to the roasting pan. Add a 1-inch layer of potato mixture on top of the fat, then layer reserved chicken meat and repeat process until last layer of potato mixture is on top. Add salt pork strips to the top of your potato pie and bake for 3 hours or until a brown crust is formed.

A viewer or guest of the show, who may not be a professional cook, provided this recipe. It has not been tested for home use.

This recipe has been updated and may differ from what was originally published or broadcast.